



LANGHE ROSSO MONTALUPA Collectible Wines

750 ml - (available in 6 bt wooden boxes)

A WINE MADE TO EXALT A DISTINCTIVE
PIEDMONTESSE CHARACTER. WELL
STRUCTURED AND WITH AN INNATE
ELEGANCE: THE RIGHT EXPRESSION OF THE
ROERO HILLS WITH A TOUCH OF INNOVATION

Harvest time: 2016 – 26th-27th September

Fermentation: about 12 days at 30°C

Characteristics:

- deep red colour with violet nuances
- spicy bouquet, with wide and persistent notes of small fruits, wild flowers of mountain meadows, and liquorice
- rich, balanced palate with sweet tannins which give the wine harmony, distinction and intensity
- remarkably classy, rich and typical wine suitable for long ageing.

Serve at: 14°/16°C

Try it with: on-the-spit, grilled red meats, game, white and red meat. “Haute Cuisine” dishes with dark and white sauces.

Evolution: 18/20 years if kept in a cool and dark place.

Vintage currently on sale: 2016

Produced only in the best vintages